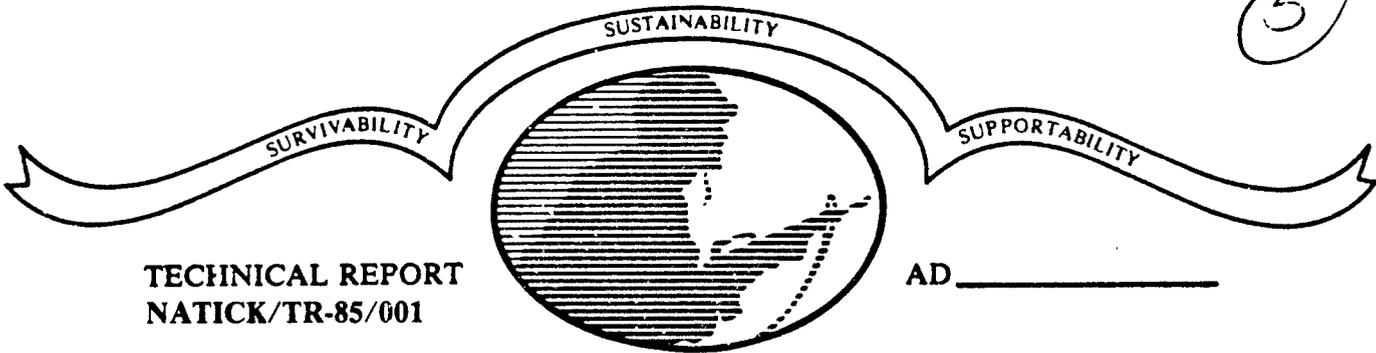


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TECHNICAL REPORT
NATICK/TR-85/001

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**BIBLIOGRAPHY OF TECHNICAL
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BY
CAROL J. BURSIK
EDITOR

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PREFACE

This bibliography is a list of technical publications and papers by personnel of the US Army Natick Research and Development Center and its contractors for the period October 1983 through September 1984. The arrangement is by organizational elements. Patents issued to personnel in FY84 are also included.

Reprints of journal articles, in some cases, are available from the individual authors. Copies of technical reports may be obtained from (1) Defense Technical Information Center, Cameron Station, Alexandria, Virginia 22314, or (2) the National Technical Information Service, Springfield, Virginia 22161. The "AD" number should be cited when ordering copies of reports.

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Date	Name	Lab/Ofc	Title of Patent
Jan 12 84	Daniel Berkowitz	FEL	Method of Producing Thermally Processed Egg Products
	Alan B. Bennett	FEL	
	John L. Secrist	FEL	
	Debra A. Milette	FEL	
Feb 21 84	Douglas Swain	IPL	Footwear Apparatus and Method
	Richard Lacerte	IPL	
Jun 12 84	Philip Durand	IPL	Protective Helmet
	Lawrence McManus	IPL	
Sep 18 84	Benedict J. Gallo	SATL	Hyperproducing Cellulase Microorganism

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Citation 7, page 3, is corrected to read as follows:

7. NUSS, E. M., J. WALL, P. BRANDLER and L. SYMINGTON. An empirical evaluation of Air Force field feeding with recommendations for a new system. NATICK/TR-84/037, June 1984 (AD A146 628).